

# SCULPTERRA

WINERY & SCULPTURE GARDEN

2022  
MUSCAT



## THE VINEYARD

Welcome to the world of Muscat! Our 2022 Muscat is a great wine, unique, flavorful and delicious; this wine is a crowd pleaser! Sweet and savory, this wine brings forth flavors of tangerines, grapefruit, candied apples and pineapple. The sweetness is well balanced with persistent acidity and a clean mid-palate on the finish. This wine contains only 8.5% alcohol making it an easy drinker and perfect for pairings with light cheese appetizers or scrumptious after dinner desserts. This blend features three Muscats in one! Muscat Canelli, Muscat Alexander, and Muscat Orange. All three grape varieties were picked, fermented, and blended to create this one-of-a-kind wine. The three vineyards are located in the east end of Paso Robles, Southern Monterey County, and the San Joaquin Valley. The 2022 growing season was very favorable for these Muscat vineyards; the harvest came early due to the light crop. The grape quality was high, and I feel this is the best Muscat ever produced by Sculpterra Winery.

## THE WINEMAKING

All grapes were whole-berry pressed and settled for two days before racking clean for primary fermentation to begin. The grapes were not crushed, simply lightly pressed, releasing the sweet juice to the tank for winemaking to begin! The wine was made in three lots with final blending occurring the week prior to bottling. Specific cultural yeast strains were selected and used to bring out the very best flavors possible. The stainless-steel fermentation tanks were kept very cold, at a chilling 50 degrees, ensuring a slow and steady fermentation and preservation of the fruity flavors. Nothing smells better than fermenting Muscat! The notes are so aromatic, pronounced and delightful. We tasted the wine throughout fermentation in order to decide the exact moment to halt the fermentation, thus leaving the wine slightly sweet. This is a dessert wine but it can be enjoyed on its own! The wine aged in stainless for four months before final bottling took place.

## THE FACTS

**Varietal Composition:**

100% Muscat

**Appellation:** Paso Robles

**Finished Alcohol:** 8.5%

**Residual Sugar(G/F):** 6.0 g/100ml

**Total Acid:** 0.65 g/100ml

**pH:** 3.35

**Bottling Date:** November 16, 2022

**Total Production:** 336 Cases

## THE TASTE

I love the enticing scent and fragrant nature of this wine! It's an exquisite combination of dynamic fruits, mixed with sweet flavors, focused around flavors of orange peel, flower blossoms and golden raisins. Like the 2021 vintage, this wine would be great paired with spicy Thai food, or try it with dried berries, walnuts, almonds, or Frankel Ranch Pistachios. It finishes with a scrumptious tang of fresh acidity, which in turn helps balance its sweetness. We only bottled 336 cases so you better get your case right away! This is a wine that is ready for enjoyment right upon release, it is ageable and we developed wonderfully in the bottle with caramelized sweet nutty taste to follow.

- Paul W. Frankel (Winemaker)